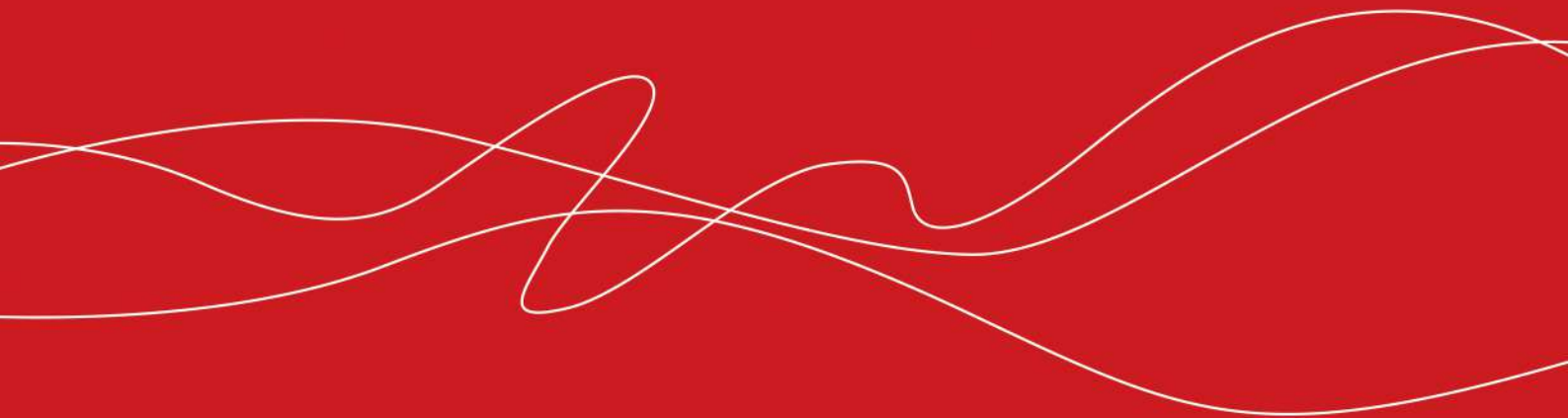


ARNIKA MURALIA

Growing Together



Foodver



About us:

Behbood Anidishan Arnika Toos Production and Trading Group was established in 2015 with the approach of improving the quality of cake, cookies, biscuits and sweets industry products.

Cooperating with the world's leading suppliers, providing qualified products, proper interaction with domestic and foreign customers, exchange of technical knowledge and innovation in products have been the main targets of organizational goals from the very beginning.

With the tireless efforts, a wide range of applicable products in cakes, cookies, biscuits and sweets have been created and launched to both Industry and Artisan; innovation in our unique gel emulsifiers deserved us to be honored to receive our approval as a knowledge-based company license from the Vice President of the Presidential Institution.

As another achievement of the group, it is worth mentioning the trust attraction of the Spanish company **Muralia** which has resulted in the birth of **Arnika Muralia** Collection in 2019.

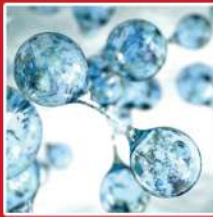
It is hoped that by taking advantage of the technical support of this experienced company, we'll be able to take effective steps to improve the quality and variety of the proposed solutions to fulfill different tastes and desire.

The smile of satisfaction and health of consumers are the objectives of our daily effort in **Arnika Muralia**.





Cake Gel Emulsifiers



Improvers



Softening Agents



Releaser Agents



Baking Powders / Stabilizers



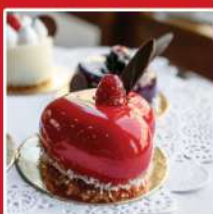
Pound Cake Premixes / Muffin Premixes



Sponge Cake Premixes / Chiffon Premixes



Rollet Premixes / Pancake Premixes



Glazes / whipping cream powder

Cake Gel Emulsifiers

*Do you know
about the Advantages?*

- Postponed staling
- Keeping product freshness and softness
- Decreasing the pastry dough density
- Increasing product volume
- Improved product texture
- Decrease egg consumption

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
G800	LAYER CAKE	0.8 - 1.1
	SWISS ROLLS	1 - 1.3
	POUND CAKE	1 - 1.3
S500	LAYER CAKE	1 - 1.3
	SWISS ROLLS	1.1 - 1.4
	POUND CAKE	1.1 - 1.4
B300	LAYER CAKE	1 - 1.5
	SWISS ROLLS	1.1 - 1.5
	POUND CAKE	1.1 - 1.5

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
FOMAX	ALL TYPES OF CAKES	0.5 - 1
FULLEX PLUS		1 - 1.5
FULLEX		1.5 - 2

*The optimum dosage level is determined through testing in the specific application.

Best before: 12 months

Storage: keep in dry & cool place.

8 kg & 20 kg



SCAN THE BARCODE
FOR MORE INFORMATION



The background of the entire slide is a close-up, high-resolution photograph of numerous blueberries. The berries are a vibrant blue with a thin, silvery-white bloom. They are arranged in a way that creates a sense of depth, with some in sharp focus and others blurred in the foreground and background. The lighting is soft, highlighting the texture of the berries' skin.

Improvers

*Do you know
about the Advantages?*

- Increasing shelf life
- Controlling microbial activity
- Adjusting dough rheology
- Adjusting water activity

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
PURE	LAYER CAKE	3.5 - 3.8
	SWISS ROLLS	3.8 - 4.2
	POUND CAKE	3.8 - 4
PRIME	LAYER CAKE	3.8 - 4
	SWISS ROLLS	4.2 - 4.5
	POUND CAKE	4.5 - 5

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
ANTI MIC	ALL TYPES OF CAKES	0.2 - 1

*The optimum dosage level is determined through testing in the specific application.

Best before: 12 months

Storage: keep in dry & cool place.

4 kg & 25 kg



SCAN THE BARCODE
FOR MORE INFORMATION



The background of the entire slide is a solid, vibrant red. Four chocolate chip cookies are arranged vertically, slightly offset from each other. The top cookie is at the top, followed by the second, then the third, and the bottom cookie is at the bottom. The cookies are golden-brown with visible dark chocolate chips. A dark red horizontal band is positioned behind the top two cookies, serving as a background for the title text.

Softening Agents

*Do you know
about the Advantages?*

- Keeping product freshness and softness
- Postponed staling
- Improved product texture
- Increasing elasticity

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
CC	COOKIES & CAKE	0.6 - 0.7
BC	BISCUIT	0.7 - 0.75

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
SOFTNER	COOKIES & CAKE	0.5 - 0.8
FORMER	BISCUIT	0.5 - 0.8

*The optimum dosage level is determined through testing in the specific application.

Best before: 12 months

Storage: keep in dry & cool place.

8 kg & 20 kg



SCAN THE BARCODE
FOR MORE INFORMATION





Releaser Agents

*Do you know
about the Advantages?*

- Easy remove from mold with no waste
- Finished product's smooth appearance (bottom)
- No side effect on taste and aroma

Industrial Classification:

Types

Application

R 100

RX 100

Easy remove from mold with no waste

Band Active

Easy remove from oven band with no waste

Artisan Classification:

Types

Application

R 200

Easy remove from mold with no waste

Best before: 9 months

Storage: keep in dry & cool place.

3 kg & 18 kg



SCAN THE BARCODE
FOR MORE INFORMATION



Baking Powders Stabilizers



*Do you know
about the Advantages?*

- More CO₂ release and retention
- Gluten network development
- Increase Product volume
- Improve product texture

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
BP 100	LAYER CAKES	1 - 1.7
BP 110	ALL TYPES OF CAKES AND COOKIES	0.7 - 1.5
ST 100	MOIST CAKES AND BROWNIES	1.9 - 2.2

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
BP 200	ALL TYPES OF CAKES AND COOKIES	0.5 - 1.7

*The optimum dosage level is determined through testing in the specific application.

Best before: 12 months

Storage: keep in dry & cool place.

1 kg & 20 kg



SCAN THE BARCODE
FOR MORE INFORMATION





Pound Cake Premixes

Muffin Premixes

*Do you know
about the Advantages?*

- The first flavored cake premixes in Iran
- Synthetic color free
- Preservatives free
- Easy preparation
- Enjoy the ultimate quality

Pound Cake premixes classifications:

Types	Recipe		Mixing	Baking
COCOA	Pound premix	5 kg	2MIN LOW SPEED	30 - 35 min 170 - 180 °c
	Water	1 kg		
	Oil	2 kg	2MIN HIGH SPEED	
	Eggs	2 kg		
VANILLA				
STRAWBERRY				
BANANA	Pound premix	5 kg	2MIN LOW SPEED	30 - 35 min 170 - 180 °c
ORANGE	Water	1.1 kg		
APPLE	Oil	1.5 kg	2MIN HIGH SPEED	
BLACKBERRY	Eggs	1.75 kg		
CAPPUCCINO				
SAFFRON				

Muffin premixes classifications:

Types	Recipe		Mixing	Baking
VANILLA	Muffin premix	5 kg	2MIN LOW SPEED	18 - 22 min 180 °c
	Water	1.1 kg		
	Oil	1.5 kg	2MIN HIGH SPEED	
	Eggs	1.1 kg		
COCOA	Muffin premix	5 kg	2MIN LOW SPEED	18 - 22 min 180 °c
	Water	1.3 kg		
	Oil	1.3 kg	2MIN HIGH SPEED	
	Eggs	1.1 kg		

Best before: 9 months

Storage: keep in dry & cool place.

kg & 20 kg



SCAN THE BARCODE
FOR MORE INFORMATION



Sponge Cake Premixes

Chiffon Premixes

*Do you know
about the Advantages?*

- The first flavored cake premixes in Iran
- Synthetic color free
- Preservatives free
- Easy preparation
- Enjoy the ultimate quality

Sponge Cake premixes classifications:

Types	Recipe		Mixing	Baking
COCOA	Sponge premix	5 kg	1MIN LOW SPEED	60 min
	Water	0.5 kg	8MIN HIGH SPEED	150c°
	Eggs	4 kg		
VANILLA				
STRAWBERRY				
BANANA	Sponge premix	5 kg	1MIN LOW SPEED	60 min
ORANGE	Water	1 kg	8MIN HIGH SPEED	150c°
APPLE	Eggs	2.7 kg		
BLACKBERRY				

Chiffon premixes classifications:

Types	Recipe		Mixing	Baking
VANILLA	Chiffon premix	5 kg	1MIN LOW SPEED	60 min
	Sponge premixes	5 kg		
	Water	0.5 kg	8MIN HIGH SPEED	150c°
COCOA	Eggs	4 kg		

Best before: 12 months

Storage: keep in dry & cool place.

20 kg



SCAN THE BARCODE
FOR MORE INFORMATION



Rollet Premixes

Pancake Premixes

*Do you know
about the Advantages?*

- The first flavored cake premixes in Iran
- Synthetic color free
- Preservatives free
- Easy preparation
- Enjoy the ultimate quality

Pound Cake premixes classifications:

Types	Recipe	Mixing	Baking
COCOA			
VANILLA			
STRAWBERRY	Pound premix	5 kg	
BANANA	Water	1.25 kg	1MIN LOW SPEED
ORANGE	Eggs	4 kg	2 min
APPLE	Inverted Sugar Syrup	0.3kg	350-400 c°
BLACKBERRY	Fullex Plus	0.46kg	5MIN HIGH SPEED

Pancake premixes classifications:

Types	Recipe	Mixing	Baking
COCOA			
VANILLA			
STRAWBERRY	Pancake premix	5 kg	
BANANA	Milk	1.4 kg	2MIN LOW SPEED
ORANGE	Eggs	3.5 kg	SPACE
APPLE	Oil	0.9kg	In a pan
BLACKBERRY			

Best before: 12 months

Storage: keep in dry & cool place.

20 kg



SCAN THE BARCODE
FOR MORE INFORMATION





Glazes whipping cream powder

*Do you know
about the Advantages?*

- Easy decoration
- Brilliant enhancement
- Delayed drying
- Enjoy the ultimate quality

Whipping Cream Powder Classifications:

Types

BASIC
STRAWBERRY
BANANA
MELON
ORANGE
APPLE
BLACKBERRY
PINEAPPLE

Types

BLUEBERRY
MANGO
SOUR CHERRY
COCOA
CARAMEL
SHELLY
SILVER
GOLD

Whipping Cream Powder Classifications:

Types

BASIC
STRAWBERRY
BANANA
MELON
ORANGE
APPLE
PINEAPPLE

Types

BLACKBERRY
BLUEBERRY
MANGO
SOUR CHERRY
COCOA
CARAMEL
CHERRY

Best before: 12 months

Storage: keep in dry & cool place.

2 × 6.5 = 13 kg



SCAN THE BARCODE
FOR MORE INFORMATION





ARNIKA MURALIA CO.

www.foodver.co

(+98)5132403291-4

No.110,4rd Baghban,Chaheshk, Mashhad ,IRAN.